

**Dessert**

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# **Strawberry Cream Cheese Cake Balls**

Pillsbury Bake-Off 45th Contest 100 Winning Recipes

**Preparation Time: 1 hour**

**Bake Time: 35 minutes**

**Pillsbury baking spray with flour**

**1 package Pillsbury Strawberry flavored cake mix**

**1 cup water**

**1/3 cup Crisco pure vegetable oil**

**3 large eggs**

**3/4 cup Pillsbury Creamy Supreme cream cheese flavored frosting**

**5 cups white baking chips**

**1/2 cup Crisco all-vegetable shortening**

**red decorator sugar**

Preheat the oven to 350 degrees.

Coat a 12x9-inch baking pan with baking spray.

Prepare the cake mix according to package directions using the water, oil and eggs. Spread evenly in the prepared pan. Bake according to package directions. Cool completely in the pan on a wire rack.

Crumble the cooled cake into an extra-large bowl. Beat with an electric mixer on medium speed until fine crumbs form, about 2 minutes. Spoon the frosting over the cake crumbs. Beat until evenly blended. Cover and freeze for 30 minutes.

Line a 15x10x1-inch baking pan with wax paper. Roll the cake mixture into 1 1/2-inch balls. Place on the wax paper. Cover and freeze for at least one hour.

Combine the baking chips and shortening in a medium microwave-safe bowl. Microwave on HIGH for 2 minutes. Stir. Microwave at additional 10 second intervals until completely melted and smooth when stirred.

Remove a few cake balls from the freezer, keeping the rest frozen. Drop the balls into the coating mixture. Using a spoon, cover the balls with the coating, without stirring the balls in the coating. Lift each cake ball with a fork, allowing the excess coating to drip off into the bowl. Using a toothpick, gently push each ball off the fork onto the wax paper. Immediately sprinkle with decorator sugar. Repeat to coat the remaining cake balls. (If the coating thickens, microwave at additional 10 second intervals until the desired consistency when stirred.)

When complete, chill 5 minutes or until the coating is set.

Serve at room temperature.

Yield: 4 dozen cake balls

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Per Serving (excluding unknown items): 222 Calories; 15g Fat (62.6% calories from fat); 19g Protein; 1g Carbohydrate; 0g Dietary Fiber; 636mg Cholesterol; 217mg Sodium. Exchanges: 2 1/2 Lean Meat; 1 Fat.